

Professional Experience

Assistant General Manager

Lucky Fins Downtown Boise, Boise, ID | January 2018 – Present

- Keeping thorough records of all income and expenses, resulting in recovery of \$15,000 in miscellaneous losses
- Increasing employee retention by 25% since 2019
- Negotiating with vendors to save 10% monthly on kitchen gear and equipment purchases
- Organizing shift schedules and assisting staff as needed
- Managing social media accounts, increasing customer engagement by 50% with promotions and photo contests

Dining Room Manager

Anthony's Restaurants, Boise, ID | March 2014 – December 2017

- Hiring, training, and supervising 25+ service team members
- Consistently exceeding monthly sales goals by 8-12% by training team to upsell
- Reducing variable costs by 10% by reducing inventory waste
- Orchestrating menu planning and preparation
- Conducting thorough health & safety training, consistently achieving a score of 97-99% from the Central District Health Environmental Health Department

Education

Associate of Applied Science – Culinary Arts

College Of Southern Idaho, Boise, ID | September 2020 – Present (expect to graduate Spring 2022)

Coursework completed:

- The Professional Kitchen I
- Food Sanitation
- Menu Management
- Human Relations

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Goal-driven, cost-conscious Restaurant Manager with 7+ years' experience overseeing and improving the operations of high-quality eateries. Passionate about elevating the dining experience of customers and enhancing the work culture under my supervision. Excels in a hectic environment with multiple priorities.

Key Skills

- Motivational skills
- Verbal and written communication skills
- Solid knowledge of food safety guidelines
- Organizational skills
- Social media management